

KITTYHAWK
25 AUGUST 1944

KITTYHAWK

SHARED BANQUET MENUS

\$60PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

Steak tartare, horseradish (DF/NF/GF)

MAINS

CHOOSE TWO OF THE BELOW

Slow roasted lamb shoulder (GF/NF)

Slow roasted whole chicken (GF/NF)

Whole market fish, heirloom tomatoes, zucchini (GF/DF/NF)

Gnocchi Parisienne, mushroom fricasse, zucchini flowers
porcini cream (V)

SIDES

Braised carrots (V/NF)

Minted peas (V/NF)

Garlic & parsley potatoes (V/NF)

Green salad (VE/GF/DF)

DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,
exotic fruits (V/GF)

OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE

SHARED BANQUET MENUS

\$85PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Prosciutto croquette, sauce gribiche (NF)

Steak tartare, horseradish (DF/NF/GF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

King prawns, soft herbs, espelette pepper, lemon (GF/NF)

MAINS

CHOOSE TWO OF THE BELOW

Slow roasted lamb shoulder (GF/NF)

Slow roasted whole chicken (GF/NF)

Whole market fish, heirloom tomatoes, zucchini (GF/DF/NF)

Gnocchi Parisienne, mushroom fricasse, zucchini flowers,
porcini cream (V)

SIDES

Braised carrots (V/NF)

Minted peas (V/NF)

Garlic & parsley potatoes (V/NF)

Green salad (VE/GF/DF)

DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,
exotic fruits (V/GF)

SHARED BANQUET MENUS

\$110PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Sydney rock oysters, red wine mignonette, lemon (GF/DF)

Steak tartare, horseradish (DF/NF/GF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

King prawns, soft herbs, espelette pepper, lemon (GF/NF)

MAINS

CHOOSE TWO OF THE BELOW

Slow roasted whole chicken (GF/NF)

Wagyu sirloin (GF/NF)

Whole market fish, heirloom tomatoes, zucchini (GF/DF/NF)

Gnocchi Parisienne, mushroom fricasse, zucchini flowers
porcini cream (V)

SIDES

Braised carrots (V/NF)

Minted peas (V/NF)

Garlic & parsley potatoes (V/NF)

Green salad (VE/GF/DF)

DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,
exotic fruits (V/GF)

OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE

SHARED BANQUET MENUS

\$60PP VEGETARIAN BANQUET

ALL COURSES ARE DESIGNED TO SHARE

TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Gruyère cheese doughnuts (V/NF)

Burrata, confit tomato, herbs, olive oil (V/GF/NF)

Roast cabbage, parmesan, sesame (VE/GF/DF)

MAINS:

Gnocchi Parisienne, mushroom fricassée, zucchini flowers
porcini cream (V)

SIDES

Green salad (VE/GF/DF/NF)

DESSERT

Crème caramel - salted caramel (GF/NF)

Watermelon granita, passionfruit curd,
exotic fruits (V/GF)

OR SWAP THESE DESSERTS FOR CHEESE PLATTERS TO SHARE

SHARED BANQUET MENUS

\$70PP VEGAN BANQUET

ALL COURSES ARE DESIGNED TO SHARE

TO START

Iggy's sourdough bread, Alto extra virgin olive oil (VE/DF)

Tofu salad - slow cooked tomatoes, soft herbs (VE/DF)

Grilled cabbage, sesame, shaved cabbage & apple salad (VE/DF/GF)

MAINS

Roasted cauliflower, cashew cream, apple salad (VE/GF/DF)

Ratatouille, braised chickpeas, thyme, garlic (VE/GF/DF/NF)

Strozzapreti, seasonal vegetables, herbs, olive oil (VE/DF)

SIDES

Green salad (VE/GF/DF)

Pommes frites, spicy mayo (VE/DF)

ADD ON DESSERT (EXTRA \$13PP):

Watermelon granita with exotic fruits, coconut yoghurt

PLATED SET MENUS

Any special requests, budget restrictions and dietary requirements can usually be accommodated with enough notice (although additional charged may apply in some instances).

2 courses – \$55pp / 3 courses – \$65pp

Please choose two options from the Main and Dessert courses to be served alternate drop

SHARED ENTREES

Iggy's sourdough bread, butter

Marinated olives (VE/GF/DF)

Burrata, confit tomato, soft herbs, extra virgin olive oil (V/NF)

Selection of French & Australian meats, pickles

CHOICE OF MAIN

(CHOOSE TWO FOR ALTERNATE DROP)

Market fish, kipfler potato salad, tomato beurre blanc (GF/NF)

Steak frites (GF/NF)

Roast pork belly, parsnip, pear & jus (GF/NF)

Chicken schnitzel, paris mash, mushroom sauce (NF)

Gnocchi Parisienne, mushroom fricassée, zucchini flowers, porcini cream (V/NF)

CHOICE OF DESSERT

(CHOOSE TWO FOR ALTERNATE DROP)

Crème brulée (V/GF)

Rum baba - brioche cake, rum, crème pâtissière (V/NF)

Crème caramel (V/GF/NF)

Passionfruit curd, exotic fruits, watermelon granita (V/GF)

Not after sweet desserts? Choose French and Australian cheeses with quince and crackers for everyone to share



French & Australian meats



Burrata



Gnocchi Parisienne



Steak frites



French & Australian cheese